Installation, Service and User Instructions

Built-in gas cooktops

BERTAZZONI

DIMENSIONS: 36'' (915 mm)(W) x 253/16'' (640 mm)(D)

Models C36500X (Z36500X) [C3W0..U4X(2 or 5)A]
Models C36600X (Z36600X) [C3Y0..U4X(2 or 5)A]

IMPORTANT - PLEASE READ AND FOLLOW

-Before beginning installation, please read these instructions completely and carefully.

-Do not remove permanently affixed labels, warnings, or plates from the product. This may void the warranty. -Please observe all local and national codes and ordinances.

-Please ensure that this product is properly grounded.

-The installer should leave these instructions with the consumer who should retain for local inspector's use and for future reference.

-The electrical plug should always be accessible.

Installation must conform with local codes or in the absence of codes, the National Fuel Gas Code ANSIZ223.1-latest edition. Electrical installation must be in accordance with the National Electrical Code, ANIS/NFPA70 - latest edition and/or local codes. IN CANADA: Installation must be in accordance with the current CAN/CGA-B149.1 National Gas Installation Code or CAN/CGA-B 149.2, Propane Installation Code and/or local codes. Electrical installation must be in accordance with the current CSA C22.1 Canadian Electrical Codes Part 1 and/or local codes.

Installation of any gas-fired equipment should be made by a licensed plumber. A manual gas shut-off valve must be installed in the gas supply line ahead of the oven in the gas flow for safety and ease of service.

In Massachusetts: All gas products must be installed by a "Massachusetts" licensed plumber or gasfitter. A "T" handle type manual gas valve must be installed in the gas supply line to this appliance.

IMPORTANT: SAVE FOR LOCAL ELECTRICAL INSPECTOR'S USE. READ AND SAVE THESE INSTRUCTIONS FOR FUTURE REFERENCE. OBSERVE ALL GOVERNING CODES AND ORDINANCES.

WARNING: If the information in this manual is not followed exactly, a fire or explosion may result causing property damage, personal injury or death.

Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.

WHAT TO DO IF YOU SMELL GAS

- **Do not light any appliance.**
- **Do not touch any electrical switch.**
- **Do not use any phone in your building.**
- **Immediately call your gas supplier from a neighbor's phone. Follow the gas supplier's instructions.**
- **If you cannot reach your gas suppliers, call the fire department.**

Installation and service must be performed by a qualified installer, service agency or the gas supplier.

WARNING

Read this instruction booklet before installing and using the appliance.

The manufacturer will not be responsible for any damage to property or to persons caused by incorrect

installation or improper use of the appliance.

The manufacturer reserves the right to make changes to its products when considered necessary and useful, without affecting the essential safety and operating characteristics.

This appliance has been designed for non-professional, domestic use only.

WARNING
NEVER use this appliance as a space heater to heat or warm the room. Doing so may resul in carbon monoxide poisoning.

Warning: do not use this appliance to heat a room.

Installation instructions

This appliance shall only be installed by an authorized person. This appliance shall be installed in accordance with the manufacturer's installation instructions, IMPORTANT: this appliance must be installed in accordance with the norms & standards of the country where it will be installed.

The installation of this appliance must conform to local codes and ordinances. In the absence of local codes, Installations must conforms to American National Standards, *National Fuel Gas Code ANSI Z223.1 – latest edition or B149.1.***

If local codes permit, a flexible metal appliance connection with the new AGA or CGA certified design, max. 5 feet (1,5 m) long, ½" I.D. is recommended for connecting this appliance to the gas supply line. Do not bend or damage the flexible connector when moving the appliance. The pressure regulator has ½" female pipe thread. The appropriate fitting must be determined based on the size of your gas supply line, the flexible metal connector and the shutoff valve.

The appliance, when installed, must be electrically grounded in accordance with local codes or, in the absence of local codes, with the *National Electrical Code, ANSI/NFPA 70.*

The appliance and its individual shutoff valve must be disconnected from the gas supply piping system any pressure testing of that system at test pressure in excess of ½ psi (3,5 kPa).

The appliance must be isolated from the gas supply piping system by closing its individual manual shutoff valve during any pressure testing of the gas supply piping system at test pressures equal to or less than ½ psi (3.5 kPa).

For use with a pressure regulator. The regulator supplied must be used with this appliance; it shall be properly installed in order to be accessible when appliance is installed in its final location.

The gas appliance pressure regulator must be set for the gas with which the appliance is used.

This appliance can be used with Natural Gas and LP Gas. It is shipped from the factory adjusted for use with Natural Gas: CONVERSION FIXED ORIFICES ARE LOCATED IN THE LITERATURE PACK SUPPLIED WITH THE UNIT.

A gas nozzle kit for the change of type of gas are contained inside the package tigether with the gas appliance installation kit and instruction booklet.

The maximum inlet gas supply pressure incoming to the gas appliance pressure regulator is 20'' water column (5 kPa) .

The minimum gas supply pressure for checking the regulator setting shall be at least 1" w.c. (249 Pa) above the inlet specified manifold pressure to the appliance (this operating pressure is 4" w.c. (1.00 kPa) for Natural Gas and 11" w.c. (2.75 kPa) for LP Gas.

ATTENTION: A manual valve shall be installed in an accessible location in the gas line external to the appliance for the purpose of turning on or shutting off gas to the appliance

WARNING: Do not use aerosol sprays in the vicinity of this appliance while it is in operation

Requirements

Room ventilation – Location and venting.

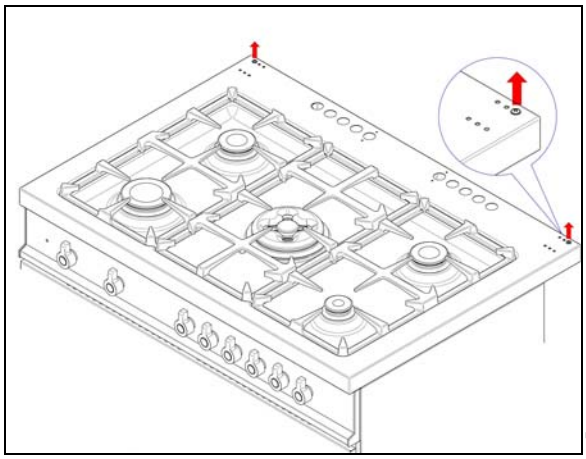
ATTENTION: **An exhaust fan may be used with the appliance; in each case it shall be installed in conformity with the national standards in force.**
ATTENTION: Exhaust hood operation may affect other vented appliances; in each case it shall be installed in conformity with the national standards in force.

INSTALLATION MANUAL

BACKGUARD INSTALLATION INSTRUCTION

Please follow the following installation instructions afther installing the cooktop:

1) Remove n°2 screws fixing worktop as shown in fig.1
2) Place front part of the backguard and attach it from bottom side with the two removed screws (point 2) as shown in fig .2
3) Fix the front part of the backguard with the screws supplied with the backguard kit (fig.3)
4) Assemble back part with front part of backguard and fix them with a screw supplied with the backguard kit (fig.4)



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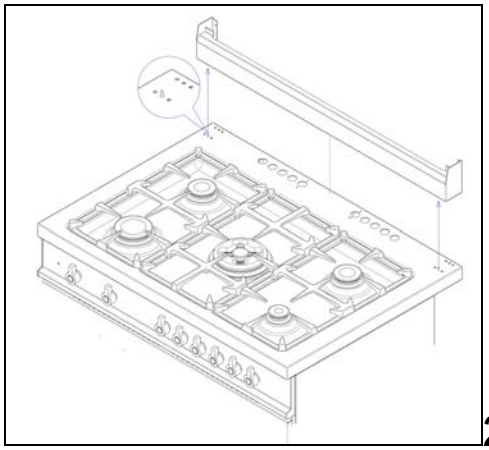

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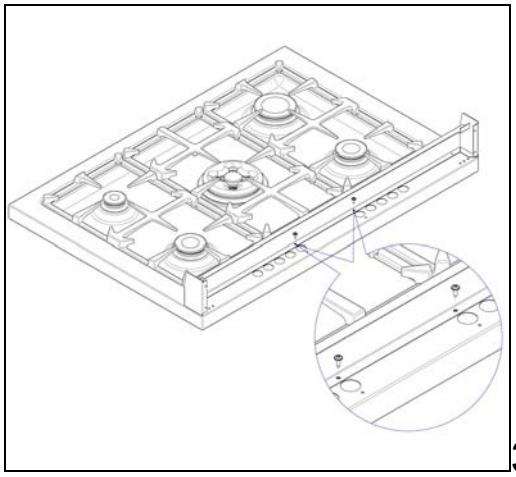

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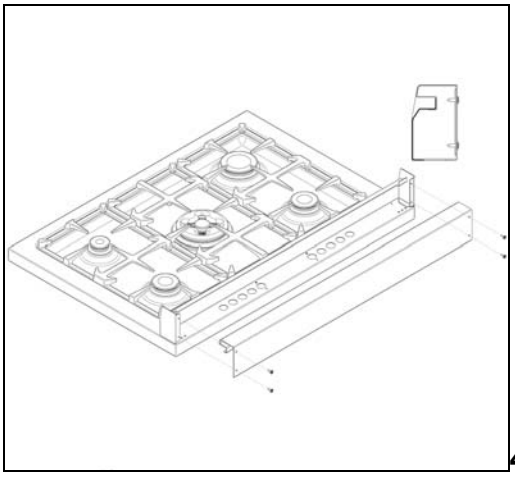

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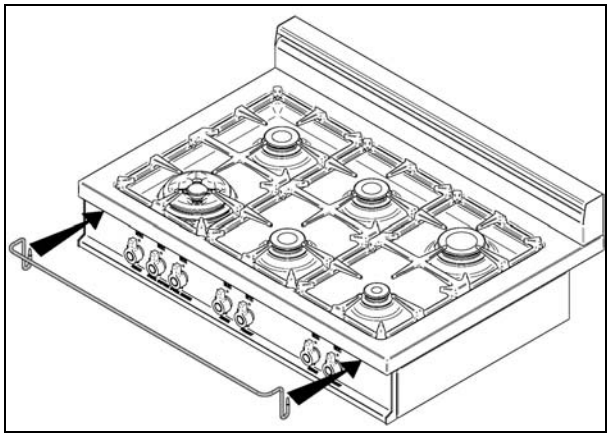
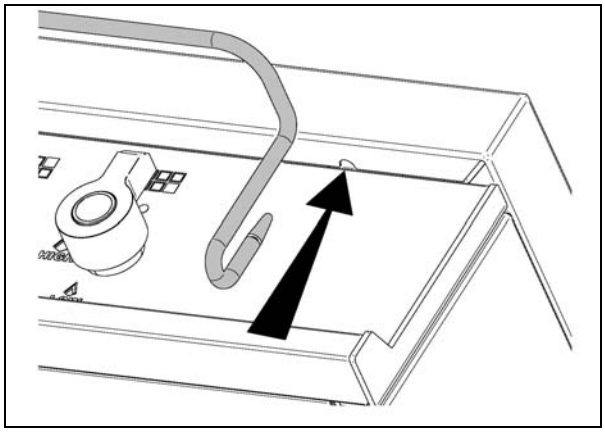
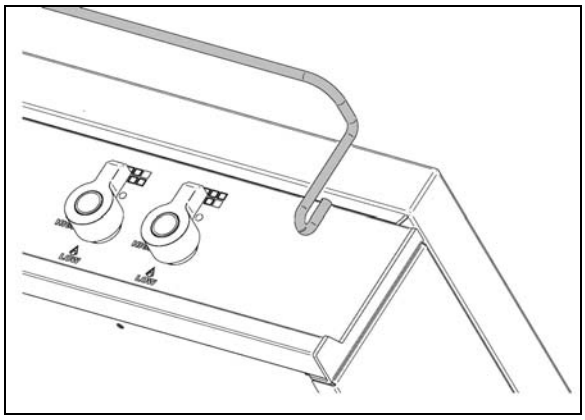
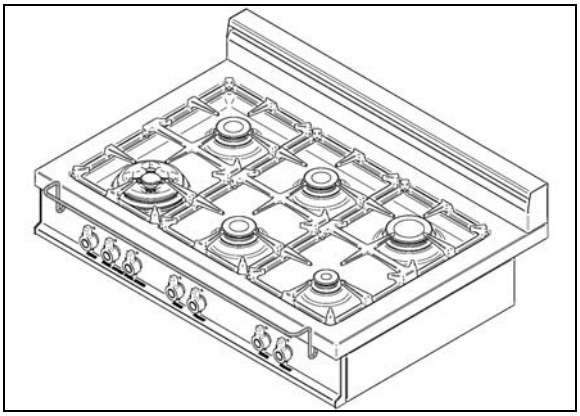
WORKTOP FRONTGUARD INSTALLATION INSTRUCTIONS

In order to increase the clearance between front edge of the worktop and the burners for your safety it is recomended to install the worktop frontguard supplied with the appliance. For installation instructions follow the instructions indicated in the following figures



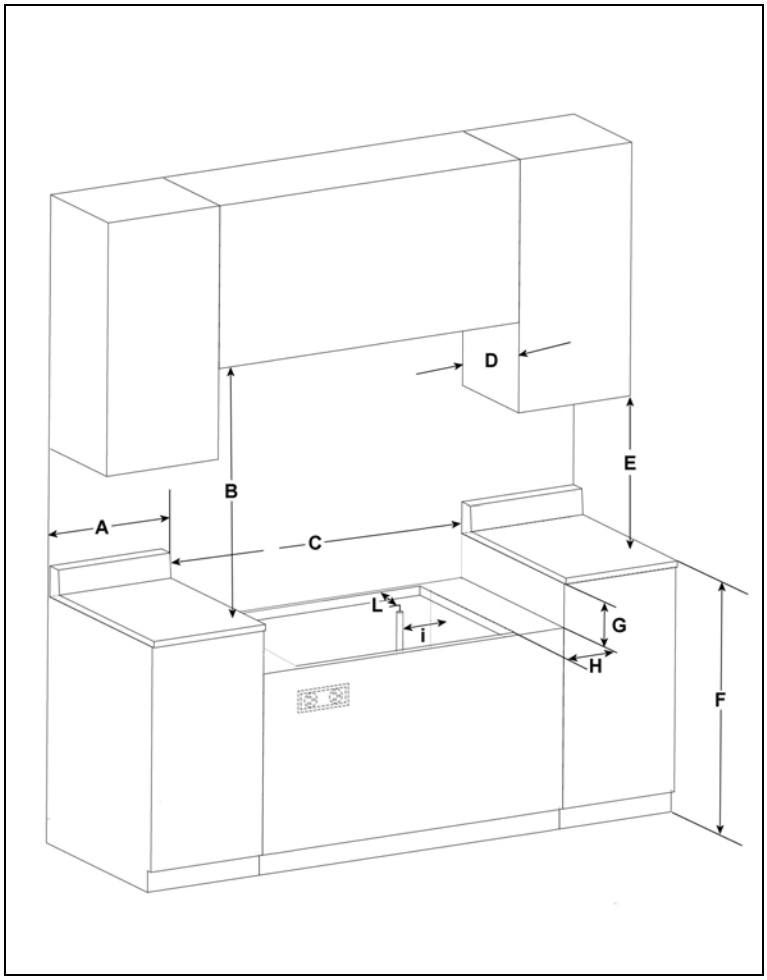






PROXIMITY TO SIDE CABINET INSTALLATION

1. This rangetop may be installed directly adjacent to existing 36" (91.5 cm) high base cabinets. IMPORTANT: The top grate support MUST be 3/8" (.95 cm) above the adjacent base cabinet countertOP.
2. The rangetop CANNOT be installed directly adjacent to sidewalls, tall cabinets, tall appliances, or other side vertical surfaces above 36" (91.5 cm) high. There must be a minimum of 6" (15.2 cm) side clearance from the rangetop to such combustible surfaces above the 36" (91.5 cm) counter height.
3. 3. Within the 6" (15.2 cm) side clearance to combustible vertical surfaces above 36" (91.4 cm) I the maximum wall cabinet depth must be 13" (33.0 cm) and wall cabinets within this 6" (15.2 cm) side clearance must be 18" (45.7 cm) above the 36" (91.4 cm) high countertop.
4. 4. Wall cabinets above .the rangetop must be a minimum of 36" (91.4 cm) for the open top burner models and a minimum of 42" (106.7 cm) for the sealed burner models above the rangetop cooking surface for the full width of the rangetop. This minimum height requirement does nQ1 apply if a rangehood is installed over the cooking surface.

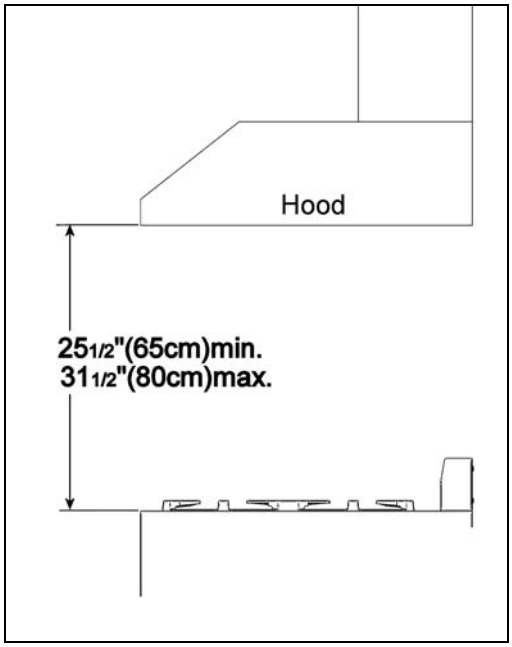


A	6”(15.2cm) MIN
B	36”(91.5cm)
C	36”(91.5cm)
D	13”(33.0cm)MAX
E	18”(45.7cm)MIN
F	36”(91.5cm)
G	6”1/2(16.5cm)
H	1”(2.5cm) MIN
i	9/16” (1.8cm)
L	2”(5 cm) MIN

120 VAC/60 Hz withing 48” (122.9cm) of right rear or rangetop

COOKER HOOD INSTALLATION

The bottom of the hood should be 25 ½ " (65 cm) min. to 31 ½ " (80 cm) above the countertop. Refer to the rangehood installation instructions for additional information. These dimensions provide for safe and efficient operation of the hood.



ELECTRICAL CONNECTION

This unit is manufactured for a polarized, grounded 120 volt/60 Hz, 16 amp system. Electric power consumption is about 1 W. The minimum of 102 VAC is required for proper operation of gas ignition systems. This circuit must be grounded and properly polarized. The unit is equipped witth a SJT power cord, and in case of replacement, the cable shall be replaced with one of the same type, size and length.

WARNING

Electrical Grounding Instructions

This appliance is equipped with a three prong plug for your protection against shock hazard and should be plugged directly into a properly grounded socket. Do not cut or remove the grounding prong from this plug.

WARNING

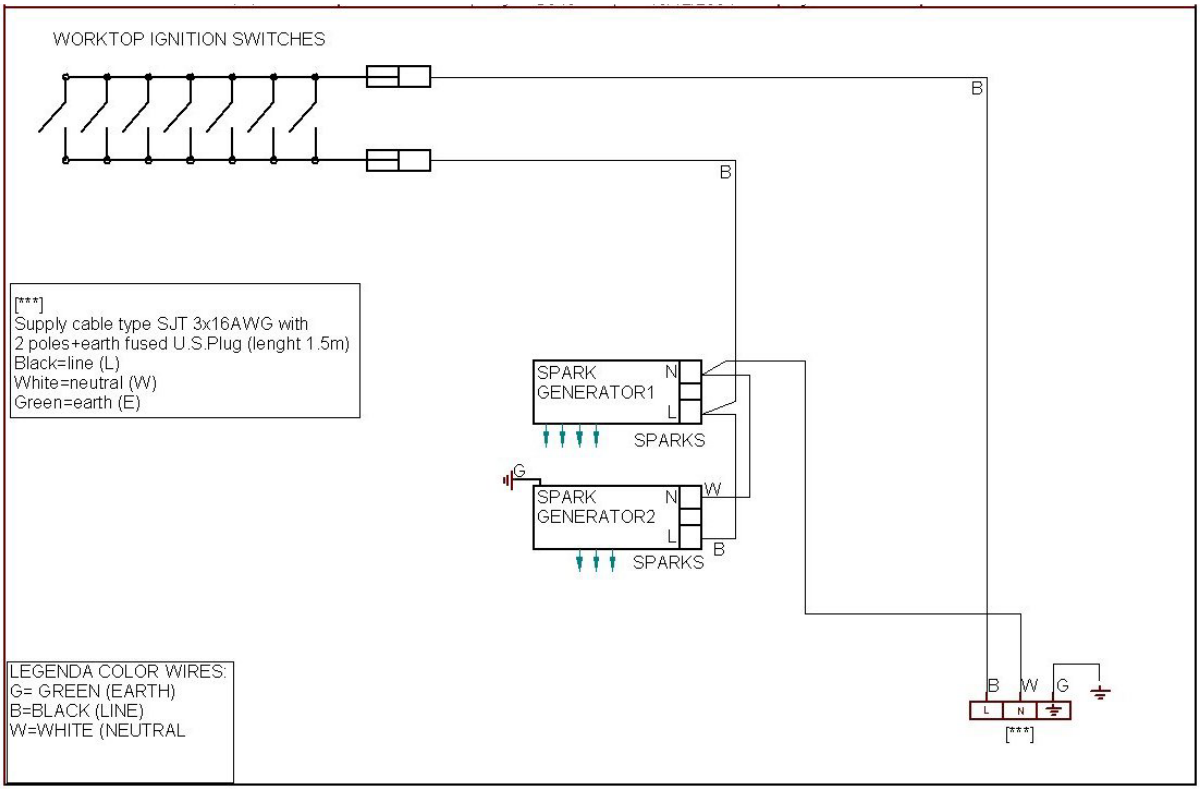
ELECTRICAL SHOCK HAZARD

- Disconnect electrical power at the circuit breaker box or fuse before installing the appliance
- Electrically ground appliance
- Use copper conductors only. Failure to follow these instructions could result in seriuos injury or death

Wiring diagram

For freestanding gas range model C36600X (**Z36 6 00 X**) C3Y0..U4X(2 or 5)A

CAUTION: label all wires prior to disconnection when servicing controls. Wiring errors can cause improper and dangerous operation. Verify proper operation after servicing.



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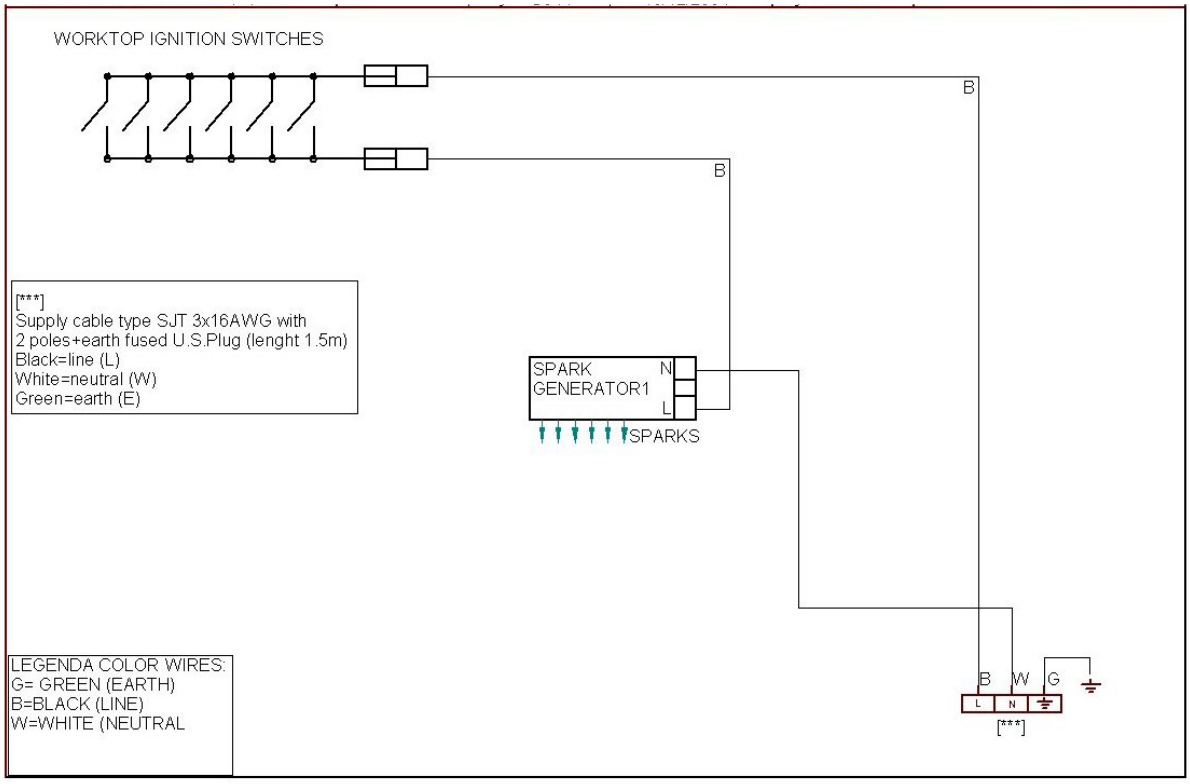


GAS CONNECTION

All gas connections must be made according to national and local codes. This gas supply (service) line must be the same size or greater than the inlet line of the appliance. This range uses a 1/2" NPT (see fig. in this chapter for details of gas connections installations) inlet. Sealant on ali pipe joints must be resistive to LP gas.

1. **Manual Shut-off Valve:**
   This installer-supplied valve must be installed in the gas service line ahead of the appliance in the gas stream and in a position where it can be reached quickly in the event of an emergency. The manual shut-off valve shall be installed properly in order to be accessible when appliance is installed in definitive position. **In Massachusetts:** A 'T' handle type manual gas valve must be installed in the gas supply line to this appliance.
2. **Pressure Regulator** (see fig. in this chapter)
   a) All cooking equipment must have a pressure regulator on the incoming service line for safe and efficient operation, since service pressure may fluctuate with local demand. The pressure regulator is supplied separately with the appliance; regulator has two female threads ½" NPT; it shall be installed properly in order to be accessible when appliance is installed in definitive position.
   b) Any conversion required must be performed by your dealer or a qualified licensed plumber or gas service company. Please provide the service person with this manual before work is started on the range. (Gas conversions are the responsibility of the dealer or end user.)
   c) This range can be used with Natural or LP/Propane gas. It is shipped from the factory adjusted for use with natural gas.
   d) Manifold pressure should be checked with a manometer, natural gas requires 4.0" W.c.P. and LP/Propane requires 11.0" W.C.P. Incoming line pressure upstream from the regulator must be 1" W.c.P. higher than the manifold pressure in order to check the regulator. The regulator used on this range can withstand a maximum input pressure of 1/2 PSI (14.0" W.c.P.) If the line pressure is in excess of that amount, a step-down regulator will be required.
   e) The appliance, its individuai shut-off valve, and pressure regulator must be disconnected from the gas supply piping system during any pressure testing of that system at pressures in excess of 1/2 psig (3.45kPa).
   f) The appliance must be isolated from the gas supply piping system by closing its individuai manual shut-off valve during any pressure testing of the gas supply piping system at test pressures equal to or less than 1/2 psig (3.45 kPa).
3. **Flexible Connections:**
   a) If the unit is to be installed with flexible couplings and/or quick disconnect fittings, the installer must use a heavy-duty, AGA design-certified commerciai flexible connector of at least 1/2" (1.3 cm) ID NPT (with suitable strain reliefs) in compliance with ANSI Z21.41 and Z21.69 standards.
   b) **In Massachusetts:** The unit must be installed with a 36" (3-foot) long flexible gas connector.
   c) **In Canada:** CAN 1-6.10-88 metal connectors for gas appliances and CAN 1-6.9 M79 quick disconnect device for use with gas fuel.

CAUTION: Leak testing of the appliance shall be conducted according to the manufacturer's instructions. Before placing the oven into operation, always check for leaks with a soapy water solution or other acceptable method. DO NOT USE AN OPEN FLAME TO CHECK FOR LEAKS!

PERFORMANCE CHECKLIST

All burners are tested before leaving the factory. There are no adjustments for the burners if connected according to the information on the rating plate. Check each burner for proper operations. Flames should be blue in all settings. If service is required, contact your dealer for the name of their authorized servi ce agency. Gas conversions and initial installation are not the responsibility of the manufacturer.

The installer should carry out the following performance checks. Refer to instructions below.

1. Check surface burner ignition.
2. Check low flame adjustment – surface burner valve center stem adjustment.
3. Check for gas leaks (odors) at ali gas connections.

FINAL PREPARATION

1. Some stainless steel parts may have a plastic protective wrap which must be removed. The interior of the oven should be washed thoroughly with hot. soapy water to remove film residues and any installation dust or debris before being used for food preparation, then rinsed and wiped dry. Solutions stronger than soap and water are rarely needed.
2. Ali stainless steel body parts should be wiped with hot, soapy water and with a liquid deaner designed for this materia!. If buildup occurs, do not use steel wool. abrasive cloths, cleaners, or powders! If it is necessary to scrape stainless steel to remove encrusted materials, soak with hot, wet cloths to loosen the material, then use a wood or nylon scraper. Do not use a metal knife, spatula, or any other metal tool to scrape stainless steel! Scratches are almost impossible to remove.

NOTE: These installation instructions should remain with the unit for future reference. The electrical diagram is located in the backside or the ccoker

REPLACEMENT PARTS

Only authorized replacement parts may be used in performing service on the appliance. Replacement parts are available from factory authorized parts distributors.

CONVERSIONE TO DIFFERENT TYPES OF GAS

Before carrying out any maintenance work, disconnect the appliance from the gas and electric supply. For Natural Gas fit regulator assembly described in Fig.

Adaptation of the pressure regulator for use with different type of gas

The pressure regulator supplied with the appliance is a convertible type pressure regulator for use with Natural Gas at a nominal outlet pressure of 4" w.c. or LP gas at a nominal outlet pressure of 11" w.c. and it is pre-arranged from the factory to operate with one of these gas/pressure as indicated in the pre-arranging labels affixed on the appliance, package and Instruction booklet.

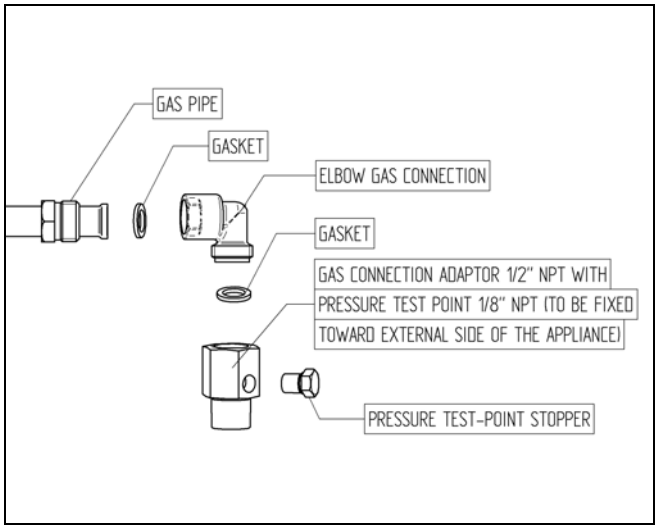
To convert the regulator for use with the other gas different from which one it is pre-arranged it is enough perform the following operations:

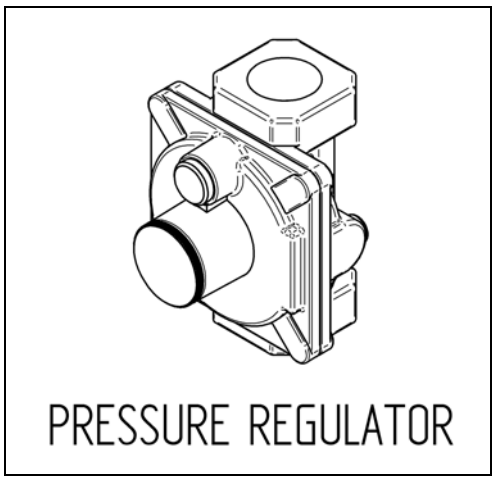
1) Unscrew by hand the upper metal stopper of the regulator.

2) Unscrew by hand the white plastic piece screwed under the above mentioned metal stopper, afterward screw it again in opposite way under the metal stopper (for gas reference see the written "LP" and "NAT" with relative indicating arrows on the white piece).

3) Screw again by hand the metal stopper in the original position on the regulator.

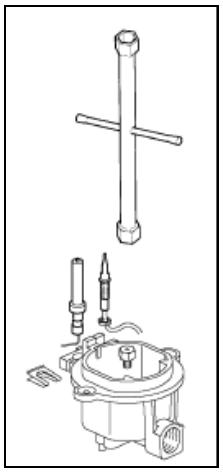
Operating in this way the gas regulator is converted for use with the other gas/pressure.





- CHANGING THE NOZZLES FOR USE WITH OTHER TYPES OF GAS:

To change the nozzles of the burners use the following procedure:
Lift up the burners and unscrew the nozzles (Fig.) using an adjustable spanner of 7 mm and change the nozzles with those designed for the new gas supply according to the information given in TABLE shown below.



Models C36600X (Z36 6 00 X) [C3Y0..U4X(2 or 5)A]

Adapting to different types of gas

Burner	Position	Injector	Gas	Pressure	Max Rate		Min Rate		By-pass
		diam. [mm.]	Type	[i.w.c.]	[BTU/h]	[W]	[BTU/h]	[W]	diam. [mm]
Auxiliary	Front R	0,90	NG	4”	3400	996	900	264	Regulated
		0,54	LP (Propane)	11”	3400	996	900	264	0,29
Semi-Rapid	Rear L & C Front C	1,18	NG	4”	6100	1787	1500	439	Regulated
		0,70	LP (Propane)	11”	6100	1787	1500	439	0,36
Rapid	Rear L	1,55	NG	4”	10400	3047	2500	732	Regulated
		0,92	LP (Propane)	11”	10400	3047	2500	732	0,47
Dual Burner	Front L Inner	0,80	NG	4”	2800	820	900	264	Regulated
		0,49	LP (Propane)	11”	2800	820	900	264	0,29
	Front L Outer	N°2 x 1,15	NG	4”	12000	3516	4500	1318	Regulated
		N°2 x 0,70	LP (Propane)	11”	12000	3516	4500	1318	0,65

Models C36500X (Z36 5 00 X) [C3W0..U4X(2 or 5)A]

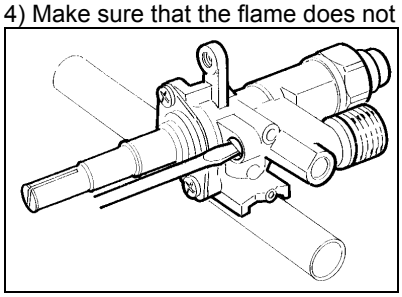
Adapting to different types of gas

Burner	Position	Injector	Gas	Pressure	Max Rate		Min Rate		By-pass
		diam. [mm.]	Type	[i.w.c.]	[BTU/h]	[W]	[BTU/h]	[W]	Diam. [mm]
Auxiliary	Front R	0,90	NG	4”	3400	996	900	264	Regulated
		0,54	LP (Propane)	11”	3400	996	900	264	0,29
Semi-Rapid	Rear L and R	1,18	NG	4”	6100	1787	1500	439	Regulated
		0,70	LP (Propane)	11”	6100	1787	1500	439	0,36
Rapid	Rear L	1,55	NG	4”	10400	3047	2500	732	Regulated
		0,92	LP (Propane)	11”	10400	3047	2500	732	0,47
Dual Burner	Centre Inner	0,80	NG	4”	2800	820	900	264	Regulated
		0,49	LP (Propane)	11”	2800	820	900	264	0,29
	Centre Outer	N°2 x 1,15	NG	4”	12000	3516	4500	1318	Regulated
		N°2 x 0,70	LP (Propane)	11”	12000	3516	4500	1318	0,65

CAUTION: save the orifices removed from the appliance for future use

Regulation of burners

Work surface burner adjustment: follow the instructions below to adjust the work surface burner minimum:
1) Light the burner and set the knob to the MINIMUM position (small flame).
2) Remove the knob of the valve that is press fit on the rod of that valve.
3) The cooker is equipped with safety valves, use a small slotted screwdriver the choke valve located on the valve body and turn the choke screw to the right or left until the burner flame is adjusted to minimum
4) Make sure that the flame does not go out when switching quickly from the MAXIMUM to the MINIMUM position.



WARNING: The above-mentioned adjustment should be made only for natural gas, while for operation with liquid gas the screw must be locked at the end in a clockwise direction. The grill burner always operates at maximum and therefore no minimum adjustment is required.

SERVICE & MAINTENANCE INSTRUCTIONS

Service and maintenance only to be carried out by an authorised person
To replace parts such as burners, valves and electric components, the appliance must be open removing the worktop.

Note: if the valves must be replaced, first disassemble the ignitions switches wires.

It is recommended to replace the valve gaskets each time the valve is replaced, thus ensuring a perfect seal between the body and the gas train.

WARNING: After first installation of the appliance or after any service intervention concerning main gas parts of the appliance, make the leak test using water with soap on the gas connections in order to verify the correct installation. Do not use fire for gas leak testing.

USER MANUAL

DESCRIPTIONS

DESCRIPTIVE CAPTION FOR HOB
1. Small Burner
2. Medium burner
3. Rapid burner
4. Dual burner

DESCRIPTION OF HOBS
Model C36500X (**Z36 5 00 X**) [M3W0..U4X(2 or 5)A]Fig. A
Model C36600X (**Z36 6 00 X**) [M3Y0..U4X(2 or 5)A]Fig. B

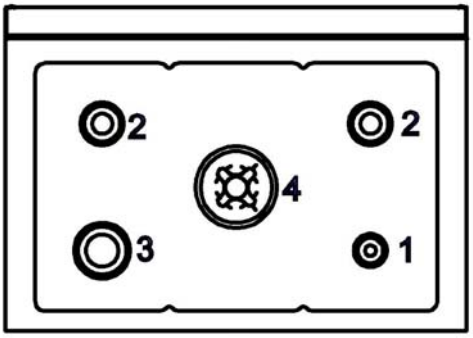


Fig. A

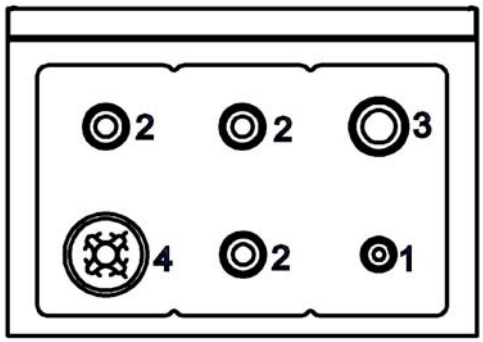
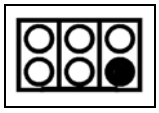


Fig. B

CONTROL PANEL DESCRIPTION

On the control panel, small symbols show the function of each knob or key. Here as follows are the several controls that a cooker can have:

the symbol  shows the disposition of burners on the worktop, the full dot identifies the burner in object (in this case the front burner on the right).

WARNINGS:

Keeping appliance area clear and free from combustible materials, gasoline and other flammable vapors and liquid.

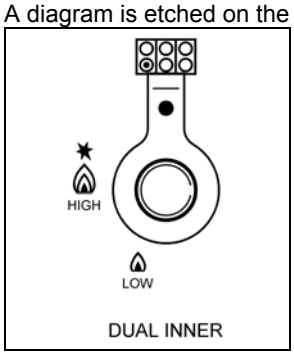
Do not store dangerous or flammable material in the cabinet areas above appliance; store them in a safe place in order to avoid potential hazards.

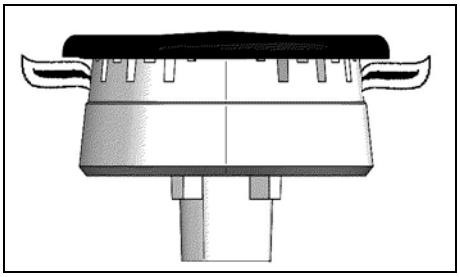
WARNING
NEVER use this appliance as a space heater to heat or warm the room. Doing so may resul in carbon monoxide poisoning.

For safe use of appliance, do not use it for space heating.
Do not use aerosol sprays in the vicinity of this appliance while it is in operation

USING BURNERS

A diagram is etched on the control panel above each knob which indicates which burner corresponds to that knob.





Manual ignition:

Manual ignition is always possible even when the power is cut off or in the event of prolonged power failure.
Turn the knob that corresponds to the burner selected counterclockwise to the MAXIMUM position at the etched star (large flame) and place a lit match up to the burner.

Automatic electric ignition:

Turn the knob that corresponds to the burner selected anticlockwise direction to the MAXIMUM position at the etched star (large flame) and then press the knob down to activate the spark ignition. Once ignited, keep pressing the knob for about 10 seconds to allow the flame to heat the thermocouple. If the burner does not remain alight after releasing the knob repeat the above procedure,

Note: It is recommended not to try to ignite the burner if the relative flame cap is not in the correct position

Note: Dual burner is composed by two burner (inside and outside); each one operates under the relative gas valve indipendently from the other one.

Tips for using burners correctly:

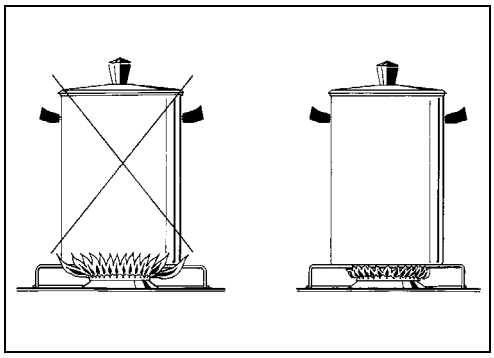
WARNING: During use of each gas burner(s) adjust the burner flame size properly so it does not extend beyond the edge of the cooking utensil. This is an instruction based on safety considerations

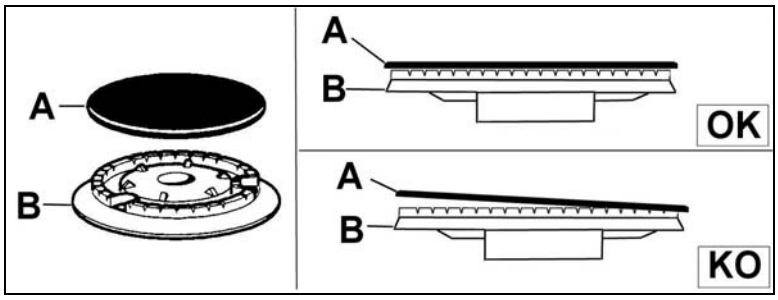
- Use suitable pots for each burner (see Fig. and Table)
- When the liquid is boiling, turn down the knob to the MINIMUM position.
- Always use pots with a cover.

Correct flame aspect: verify that aspect flame of the worktop burners be completely blue and with an aspect as indicated in figure(flame)

Table

Burner	Recommended pan diameters inches (mm)
Small	3½"-5 1/8"(90 – 140)
Medium	5 1/8"- 10 3/8"(140 – 260)
Large	7 7/8"- 10 3/8" (180 – 260)
Dual burner	8 2/3"-10 3/8" (220 – 260)





WARNING: check the position of the burner caps before operation.

Correct usage of pans:

- Dry the bottom of the pan before placing it on the hotplate.
- Use pots with a flat, thick bottom, except for wok cooking.
- When using the burners, ensure that the handles of the pans are correctly positioned. Keep children away from the appliance.
- When cooking foods with oil and fat, which are very flammable, the user should not leave the appliance unattended.

WOK PAN: To use the wok pan, please utilize a suitable wok adaptor grid; wok pan external diameter shall not be less than 10" (25cm) and not more than 16"(40cm).

WARNING: If the power is cut off, the burners can be lit with matches.
The burners equipped with a safety thermocouple can only be lit when the knob is in the MAXIMUM position (large flame etching).

CLEANING THE APPLIANCE:

Never use abrasive cleaners

Before cleaning the appliance it should be disconnected from the power supply.
Cleaning the work surface: periodically clean the burner heads, the cast iron pan supports and the burner caps using warm water.
Any spillage must always be removed as soon as possible using a rag.
If it become difficult to open or close a valve, do not force it, but immediately request the assistance of the technical service personnel.

Cleaning the enamelled parts: Enamelled parts should be cleaned frequently with soapy water. Never use abrasive powder. Do not leave acidi or alkaline substances on the enamelled parts (such as vinegar, lemon juice, salt, tomato sauce, etc.) and do not wash the enamelled parts while they are still hot.

Cleaning the stainless steel parts: Clean the parts with soapy water and dry them with a soft cloth. The shine is maintained by periodically using specific stainless steel cream cleaner. Never use abrasive powders. Use specific stainless steel cream cleaner to eliminate the glue remains afther the elimination of the blue plastic protection film on the worktop after installation.

Cleaning the burner caps: Lift the burner caps from the burner heads and wash them in soapy water and dry thoroughly. Before replacement on the burner head ensure that the holes are not clogged.

ATTENTION: for further details about cleaning of the appliance, please contact your applliance retailer.

AFTER SALE SERVICE:

Please note here below details for after save service.

Refer to warranty certificate for warranty condiftions

Dealer /Importer: **Name, address, phone**

SERVICE CENTERS	
Name	**Phone**

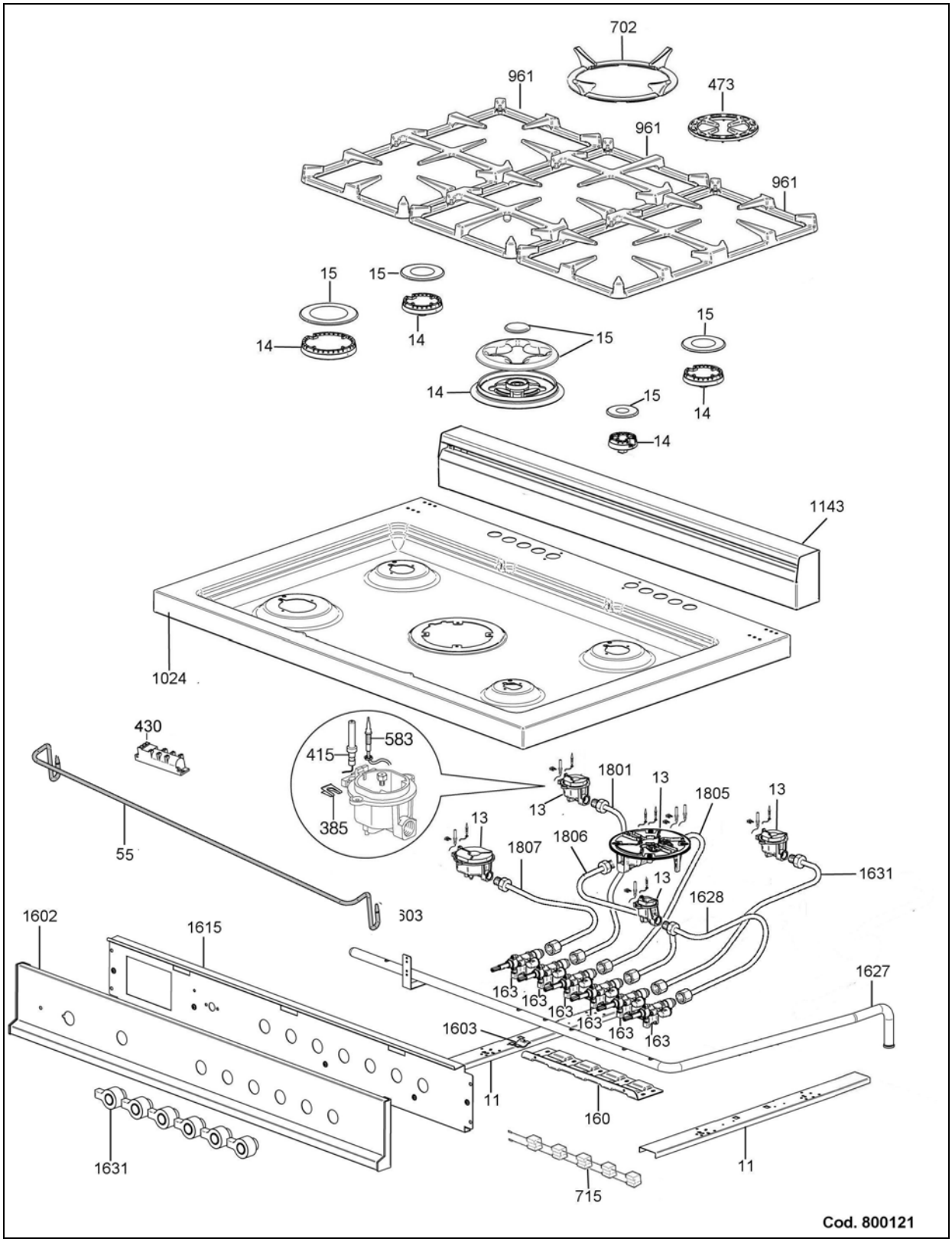
MANUFACTURER:

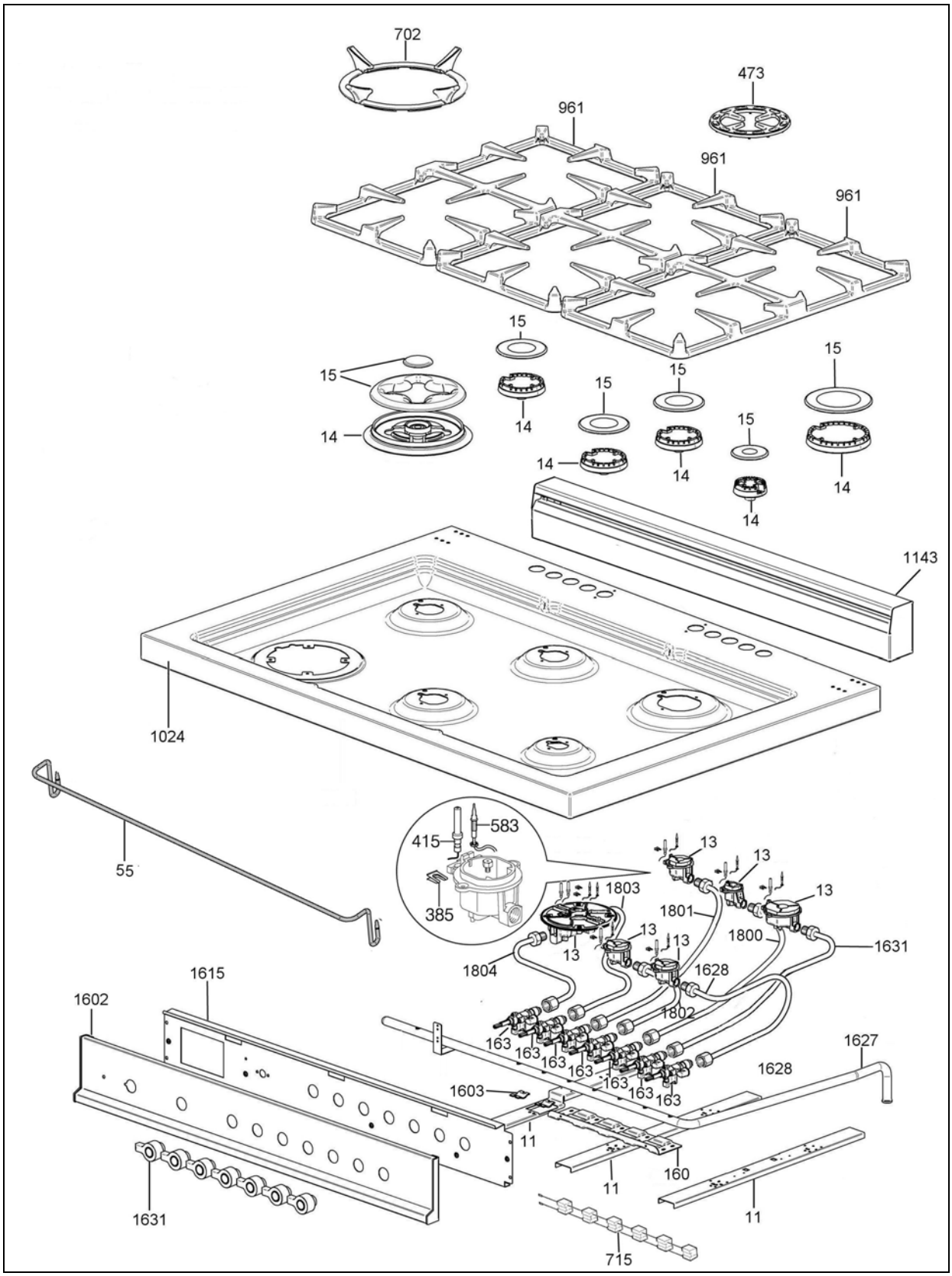
BERTAZZONI SPA
VIA PALAZZINA, 8 – 42016 – GUASTALLA (REGGIO E.) ITALY
Tel. 0522/226411 – telefax 0522/226440 – http://www.bertazzoni-italia.com

SPARE PART LIST

			Quantity	
Number Drawing	Code	Description	C3W0..U4X5AUA	C3Y0..U4X5AUA
1	601739	CIRCUIT DIAGRAM	1	1
11	202317	PART FOR BURNER FIXING	3	3
11	202386	PART FOR DUAL WOK AND SEMI RAPID BURNERS	1	1
13	510507	SMALL BURNER	1	1
13	510508	SEMI RAPID BURNER	1	3
13	510509	RAPID BURNER	1	1
13	510511	DUAL BURNER	1	1
14	504128	SMALL FLAME SPREADER	1	1
14	504129	MEDIUM FLAME SPREADER	2	3
14	504130	RAPID FLAME SPREADER	1	1
14	504189	ULTRA RAPID FLAME SPREADER	1	1
15	504160	COVER FOR SMALL FLAME SPREADER	1	1
15	504161	COVER FOR MEDIUM BURNER	2	3
15	504162	COVER FOR RAPID BURNER	1	1
15	504186	COVER OUT FOR DUAL BURNER FLAME SPREADER	1	1
15	504187	COVER IN FOR DUAL BURNER FLAME SPREADER	1	1
55	404198	WORKTOP FRONTGUARD	1	1
160	202262	BRIDLE FOR FIXING GAS VALVES	1	1
163	502150	GAS VALVE BY PASS 065	1	1
163	502152	GAS VALVE BY PASS 036	2	3
163	502179	GAS VALVE BY PASS 029	2	2
163	502180	GAS VALVE BY PASS 047	1	1
385	306024	STOP SPRING FOR SPARK PLUG	6	7
415	415054	SPARK PLUG 350MM	1	2
415	415057	SPARK PLUG 700MM	3	3
415	415071	SPARK PLUG FOR DUAL BURNER	2	2
430	415065	ACCUMULATOR	2	2
473	404117	REDUCTIONGRID	1	1
583	508021	TERMOCOUPLE MM600	2	2
583	508025	TERMOCOUPLE MM300	1	2
583	508027	TERMOCOUPLE MM800	1	1
583	508032	TERMOCOUPLE FOR DUAL BURNER	2	2
648	601990	TERMINAL SEPARATOR	1	1
702	408058	ADAPTER FOR WOK BURNER PAN SUPPORT	1	1
715	604063	DASYCHAIN SWITCH		1
715	604062	DASYCHAIN SWITCH	1	
961	408052	CAST IRON PAN SUPPORT 2 BURNERS	2	3
961	408053	CAST IRON PAN SUPPORT 1 BURNER	1	
1031	401904	GAS VALVE KNOB	6	7
1143	410565	FRONT RISER	1	1
1143	410566	REAR RISER	1	1
1602	210464	CONTROL PANEL		1
1602	210465	CONTROL PANEL	1	
1603	309119	BRIDLE FOR FIXING GAS VALVES/THERMOSTAT	1	2
1615	202395	CONTROL SUPPORT	1	1
1624	200317	WORK TABLE		1
1624	200316	WORK TABLE	1	
1627	501624	GAS COLLECTOR		1
1627	501625	GAS COLLECTOR	1	
1628	501646	TUBE FOR RIGHT FRONT BURNER	1	1

1631	501647	TUBE FOR RIGHT BACK BURNER	1	1
1800	501652	REAR CENTRAL TUBE		1
1801	501648	TUBE FOR LEFT BACK BURNER	1	1
1802	501653	FRONT CENTRAL TUBE		1
1803	501655	TUBE FOR EXTERNAL DUAL BURNER		1
1804	501654	TUBE FOR INTERNLA DUAL BURNER		1
1805	501650	CENTRAL TUBE	1	
1806	501651	EXTERNAL CENTRAL TUBE	1	
1807	501649	TUBE FOR FRONT LEFT BURNER	1	

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